INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1818 — Washington, D. C. — March 11, 1961

Food Additives Bill Reported; FDA Defers to Congress Action

The House Interstate Commerce Committee favorably reported this week the FDA and industry supported bill that would extend the effective date of the Food Additives Amendment beyond the March 6, 1961, deadline with regard to food additives in commercial use before January 1, 1958 (see INFORMATION LETTERS of Feb. 18 and March 4).

The Committee adopted two amendments to the bill, both of which were approved by the FDA during the hearings. One amendment would permit further extensions only up to June 30, 1964. The second amendment would make the bill applicable to substances for which extensions under the Food Additives Amendment had been requested but not yet acted upon by the FDA.

The House Report does not refer to the fact that *all* extensions granted under the Food Additives Amendment expired on March 6, and that foods containing substances covered by such extensions are technically in violation of the Act. Commissioner Larrick testified during the hearings, however, that the FDA will not take action against such food products, since it is expected that the bill authorizing further extensions will soon be enacted by Congress.

Tylosin Being Made Available to All Industry Laboratories

Experimental work with the antibiotic tylosin has progressed to the point that the N.C.A. Research Laboratories consider it advisable to make tylosin available to anyone wishing to apply it experimentally. The manufacturer, Eli Lilly and Company, has agreed to furnish a supply of tylosin to the N.C.A. without cost, for distribution in small amounts.

The N.C.A. Research Laboratories have been investigating the use of the antibiotic tylosin as an adjunct to heat processing for more than a year (see INFORMATION LETTER of April 9, 1960, page 127). It was decided at the outset that N.C.A. should supervise research with this material at least during the preliminary testing stages. This was thought necessary so that any developments would be equally available to all who might be interested.

Tylosin has not been cleared by FDA as a food additive and it cannot be used commercially at the present time. For canners who obtain some of the antibiotic from N.C.A., the Research Laboratories will be pleased to furnish an experimental outline of the procedures under which it is thought the best results can be obtained. It is hoped that those who conduct research with tylosin will make their results available to the N.C.A. so that all efforts may be coordinated and duplication avoided. Of course, this is not a stipulated requirement for distribution of research samples.

Work in progress indicates that this antibiotic has strong inhibitory properties against bacterial spores when used in canned foods. This inhibitory effect, however, slowly diminishes with extended storage so that viable spores of *Clostridium botulinum*, if present, could grow. For this reason the safe processes presently being applied will have to continue to assure complete destruction of all botulinum spores. It is thought, therefore, that for the present time this material will not revolutionize processing by heat. Results indicate, however, that the highly heat resistant thermophilic spores are completely inhibited by the use of this antibiotic in canned foods. This means that the heat process on a few products such as mushrooms and cream soups could probably be reduced down to the N.C.A. recommended safe level by the addition of tylosin in a concentration of 1 to 5 ppm without danger of spoilage and some definite improvement in quality would result.

The antibiotic tylosin might also be used with the usual recommended heat processes to reduce excessive thermophilic spoilage. The economics of such addition of tylosin appear promising, even at the current cost of the antibiotic.

Labor Committee Approves 24 Exempt Weeks for Canners

An amended wage-hour bill, H.R. 3935, was approved on March 9 by the House Committee on Education and Labor. The vote to report the bill to the House was 19 to 12.

Earlier in the week, the Committee accepted an amendment by Representative Bailey (W. Va.) to provide fruit and vegetable canners with 24 aggregate weeks of exemption from the overtime-pay requirements of the Fair Labor Standards Act. Half of these weeks would be limited to 12 hours a day and 56 hours a week; the other 12 weeks would be unlimited.

Canning exemptions under the present law total 28 weeks, of which 14 weeks are unlimited and 14 weeks are limited to 12 hours a day or 56 hours a week. As originally introduced, the Administration bill would have reduced both the limited and unlimited exemptions to 10 weeks each, or a total of 20 weeks. The Special Subcommittee on Labor had approved this provision of the bill.

As ordered to be reported to the House, the bill would require the Secretary of Labor to study the "complicated system of exemptions now available for the handling and processing of agricultural products," with particular reference to sections 7(b)(3), 7(c), and 13(a)(10), and report his findings and recommendations to the Congress next January.

The bill approved by the full Committee would raise the hourly minimum wage for presently-covered employees to $1.15 four months after the enactment of the bill and, after 24 additional months, to $1.25.

No changes would be made by the bill in fish canners' present year-round exemption from the overtime pay requirements of the Act.

Chairman Powell (N. Y.) of the House Labor Committee has applied for a hearing by the House Rules Committee next Wednesday or Thursday, March 15 or 16. He expects the bill to be brought up on the floor of the House on March 20 or 21. Since both Democratic and Republican members of the Committee have agreed on two legislative days for debate, Representative Powell expressed the belief that

a final vote on the measure will be taken by March 24.

The Senate Subcommittee on Labor has completed hearings on S. 895, the Administration bill, and expects to consider the bill in executive session next week.

Legislative Proposals in the 87th Congress

Following is a brief description of bills introduced in the 87th Congress which may be of interest to canners:

Antitrust laws: S. 11 (Kefauver) would amend the Clayton Act, as amended by the Robinson-Patman Act, with reference to "equality of opportunity." Referred to the Senate Committee on the Judiciary. H.R. 3563 (Patman) would amend the Clayton Act to require prior notification of corporate mergers and acquisitions; to the House Judiciary Committee. H.R. 4008 (Roosevelt) would amend the Federal Trade Commission Act to provide for the issuance of temporary cease and desist orders to prevent certain acts and practices pending completion of FTC proceedings; to the House Committee on Interstate and Foreign Commerce.

Factory inspection: A draft bill to amend the Food and Drug Act so as to "clarify and strengthen existing inspection authority thereunder" was sent to the Congress on Jan. 17 by HEW Secretary Flemming. This proposal has not yet been endorsed by Secretary Ribicoff or introduced in the Congress. H.R. 1235 (Sullivan) would enlarge the factory inspection authority of the FDA; referred to the House Committee on Interstate and Foreign Commerce.

Farm labor: H.R. 2010 (Gathings), to extend the Mexican farm labor program until Dec. 31, 1965, was the subject of hearings by the Manpower Subcommittee of the House Agriculture Committee March 6-9. N.C.A. submitted a statement in support of the bill (see story, page 119).

Bills dealing with problems of migrant farm workers have been introduced in the Senate (S. 1122-S. 1132 by Sen. Williams) and referred, for the most part, to the Senate Labor and Public Welfare Committee, and in the House (H.R. 5284-H.R. 5293 by Rep. Zelenko) and referred to the House Committee on Education and Labor.

Fishery products: S. 615 (Anfuso) would reapportion funds available under the Saltonstall-Kennedy Act; referred to the House Committee on Merchant Marine and Fisheries. S. 1230 (Gruening and others) would reapportion S-K funds and provide additional federal assistance to the states for rehabilitation and development of fishery resources; to the Senate Committee on Interstate and Foreign Commerce. H.R. 5301 (Rivers, Alaska) would provide for funds from customs receipts to be allocated to state agencies.

S. 901 (Magnuson) would authorize a comprehensive 10-year program of oceanographic research; referred to Senate Commerce Committee.

H.R. 657 (Colmer) would impose an ad valorem duty of 35 percent on all imports of shrimp in any form. H.R. 573 (Thompson) and other identical bills would establish quotas for the importation of shrimp and shrimp products, impose a duty on unprocessed shrimp imported in excess of those quotas, and impose a duty on processed shrimp as well as prohibit its importation in excess of established quotas. Both bills have been referred to the House Committee on Ways and Means.

H.R. 5088 (Herlong) would authorize fishing vessels to take on board and transport fish from other vessels to U. S. ports; to the House MMF Com.

Food additives: H.R. 3980 (Harris), authorizing FDA to extend the final effective date of the Food Additives Amendment beyond March 6, 1961, was reported with amendments by the House Committee on Interstate and Foreign Commerce March 3 (see story, page 117).

Food stamps: S. 23 (Aiken) would establish national minimum standards of nutrition and authorize the issuance of coupons, redeemable for certain foods, to families which fall below the minimum; referred to the Senate Agriculture Committee.

H.R. 892 (Anfuso) would establish a national food stamp plan and distribute $1 billion of surplus food commodities each year to needy persons and families in the U. S.; referred to the House Agriculture Committee.

Foreign tax credit: S. 749 (Gore) would repeal the foreign tax credit and include a pro rata share of the income of foreign corporations in the gross income of taxpayers owning, directly or indirectly, 10 percent or more of the voting stock of such foreign corporations; referred to Senate Finance Committee.

Labeling: S. 1260 (McGee) would amend the Food and Drug Act so as to require labeling of all imported meats, poultry or fish to indicate their foreign origin, even after processing and repackaging; to the Senate Committee on Labor and Public Welfare.

Marketing programs: H.R. 159 (Sisk) would authorize federal marketing programs for turkeys and turkey products. H.R. 1106 (Ullman) would authorize marketing orders for chickens, turkeys, Irish potatoes, and onions. Both bills have been referred to the House Agriculture Committee.

Reorganization Act: S. 153 (McClellan), would amend the Reorganization Act of 1949 so that it would apply to reorganization plans transmitted to the Congress before June 1, 1963. Passed by the Senate Feb. 6 and referred to the House Committee on Government Operations.

Sugar Act: H.R. 3738 (Cooley) would extend the Sugar Act until Dec. 31, 1962; referred to the House Agriculture Committee, which held executive sessions this week.

Tariffs and trade: H.R. 3962 (Dent) would apply tariffs to imported commodities so as to equalize the wage differential between domestic and foreign industries. H.R. 689 (Lane) would establish an import quota system for all imported items. H.R. 2484 (Herlong) would require all imported articles and containers, when repackaged, to be identified as to their countries of origin. All three bills have been referred to the House Ways and Means Committee.

H.R. 1149 (Dent) would require advertisements of imported articles to identify their countries of origin; referred to House Committee on Interstate and Foreign Commerce.

H.R. 4125 (Kilgore) would amend the Agricultural Marketing Agreements Act of 1937, as amended, so as to extend its restrictions on imported commodities to imported onions, lettuce, and carrots; referred to the House Agriculture Committee.

H.R. 613 (Hruska) and H.R. 3452 (Martin) would impose an additional 25 percent ad valorem duty on excess imports of "beef, veal, pork, mutton and lamb, whether fresh, chilled, frozen, prepared, preserved, or canned, except offal and canned corned beef; to the Senate Finance Committee and the House Ways and Means Committee.

Taxation of interstate commerce: H.R. 4363 (Willis) would require the Congress to make a study of "all matters pertaining to the taxation of interstate commerce" by the states, territories, and possessions of the U. S., the District of Columbia, Puerto Pico, or their political or taxing subdivisions; referred to the House Judiciary Committee.

Wages and hours: H.R. 3935 (Roosevelt), with amendments, was approved by the House Labor Committee March 9 and ordered reported (see story, page 117).

Hearings on S. 895 (McNamara) were completed March 6 by the Senate Labor Subcommittee. N.C.A. submitted statements to both House and Senate Labor Committees protesting the proposed curtailment of canning exemptions.

Water pollution: S. 861 (Humphrey) and H.R. 4036 (Blatnik) would establish a Federal Water Pollution Control Administration within the Department of Health, Education, and Welfare; referred to the Senate and House Committees on Public Works.

N.C.A. Supports Extension of Mexican Labor Program

Hearings on H.R. 2010 (Gathings), a bill to extend the Mexican farm labor program until December 31, 1965, were conducted March 6-10, by a subcommittee of the House Agriculture Committee. The program was authorized by P. L. 78, 82d Congress, and was extended by the 86th Congress to December 31, 1961.

The N.C.A. on March 8 filed a statement with the subcommittee in support of the Gathings bill. Following is a partial text of the N.C.A. statement:

The food canning industry recommends the enactment of H.R. 2010, without amendment. Passage of this measure will permit continued operation of the Mexican national program for supplying agricultural workers. This program has been and is a necessary and valuable method of assuring the consuming public of adequate supplies of fruits, vegetables, and other essential agricultural products.

In today's agricultural economy, proper timing is essential to the successful handling of highly perishable fruits and vegetables. Public Law 78, by providing a system for the employment of Mexican workers, certified for agricultural employment, enables agricultural producers and processors to make their plans for the season with full assurance that adequate supplies of labor will be available, when needed, to harvest and handle their crops.

Agricultural research by improving fertilizers, seeds, insecticides and through technological advances has spread the season for many crops. Likewise, crops now reach their proper maturity for harvest at almost uniform periods of time. The result is that large labor forces are required for relatively shorter peak periods. Although every effort is made for these peak periods to occur in planned sequence, the fact still remains that a few hours of unplanned rain or sunshine can completely change the quality and acceptability of a crop. Thus the labor to harvest the perishable fruits and vegetables, whose optimum maturity for shipment or processing is a matter of hours, must be on hand. The farmer cannot afford, nor can the consuming public, the cost of uncertainty in the supply of field labor.

The Mexican national labor program gives such assurance. Through the certification program, and the work of the state and federal employment services, a constant and accurate evaluation of the labor supply situation is maintained. The times and places in the nation where the domestic force must be augmented are known and foreign workers are supplied in an orderly fashion.

In addition to contributing to the planned and orderly growing and marketing of our food supply to the benefit of the consumer and the producer, the program is an important aid in our relations with Mexico. The work given Mexican nationals results in over $100,000,000 being sent home to Mexico by the workers. This money goes into the rural areas of Mexico where it is put into constructive use in bettering the basic agricultural economy of our sister nation. The program last year also assisted about 315,000 Mexicans to learn improved cultural methods in the United States.

For these reasons and particularly because of the safeguards to our own domestic labor force that are guaranteed by the certification of need requirement of the statute, the National Canners Association urges Congress to enact H.R. 2010 and thus continue the program which has successfully operated since 1951.

C.&T.R. Project Gives Women Descriptive Labeling Story

The Label IQ Game, distributed through the Countrywomen's League, gives America's clubwomen an opportunity to learn the facts about descriptive labeling and how it works, and to express their views as to what information a good canned food label should present. Almost 700 clubs, with memberships ranging from 10 to 200, already have requested copies of the kit, prepared by the N.C.A., as part of its Consumer and Trade Relations Program.

Persons participating in the club program test their label IQ by filling out blank labels containing only a picture of peach halves or whole kernel corn. They try to list all the information that they think a good label should give them; their score is determined by the number of facts they have included: product name, net contents, pack style, and so on. After the game has been played, the club chairman or program director leads a discussion on descriptive labeling, using a comprehensive brochure, *It's On the Label*, as a guide. Preparation and writing of the brochure was a collaboration between George E. Steele, Jr., N.C.A.'s director of label activities, and Dudley-Anderson-Yutzy, public relations counsel on the C.&T.R. Program.

Each Label IQ kit contains blank labels for the members to play the game and enough copies of the brochure for each member to take one home. The labels filled in by the club members will be mailed to N.C.A. to give the industry an idea of consumer preferences about labels and suggestions for improving labels in the future. In addition, each kit includes copies of a direction sheet for making an attractive serving tray decorated with the pictures on canned fruit and vegetable labels. Distribution of the kits has already begun and will continue during the spring.

D-A-Y issued a press release, along with the leaflet *It's on the Label*, to 132 trade papers including business and marketing, food manufacture and distribution, packaging and food retailing journals (national, regional and local) on March 2.

Grade Revision Proposed for Canned Green and Wax Beans

Notice is given in the *Federal Register* of March 10 that the Agricultural Marketing Service of USDA proposes to revise the U. S. standards for grades of canned beans and canned wax beans.

In the revision the defect tolerance for each grade classification would be made a full limiting rule, thus tightening the requirements for that factor. The over-all grade of the product would be limited to the maximum limits of each defect classification regardless of the total score for the product.

The recommended drained weights in some container sizes would be lowered slightly.

Comments on the proposal should be addressed to F. L. Southerland, Chief, Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

CCC Takeover of Dry Beans

USDA has announced that approximately 1.8 million hundredweight of 1960-crop dry beans were taken over March 1 following the February 28 maturity date for price support loans and purchase agreements in Michigan. Pea beans and dark red kidney beans acquired under the price support operation are being added to the CCC monthly sales list for March.

Basic price for both domestic and export sales will be the market price but not less than $6.85 per hundredweight for pea beans and $7.95 for dark red kidney beans, for U. S. No. 1 beans f.o.b. Michigan points of production with the amount of paid-in freight to be added as applicable. Sales will be handled through the Evanston Commodity Stabilization Service, 2201 Howard St., Evanston, Ill.

Hemingway Urges Layman's Terminology for Chemicals

President John C. Hemingway of N.C.A. wants to eliminate jawbreaking terminology from public statements and references to food chemicals.

He told members of the California Fish Canners and Southern California Food Processors Associations, meeting jointly at Long Beach March 9, that many-syllabled scientific terms both scare and confuse the housewife.

"Why say polycrystalline paraffin when we mean the wax that nature coats the apple with; polygalacturonic acid when we mean pectin; sodium chloride when we mean table salt; acetic acid when we mean vinegar? Unpronounceable chemical names from Latin or Greek, for even the most harmless of additives and pesticides, sound formidable and dangerous to consumers, simply because they don't understand them," he said.

Mr. Hemingway gave his endorsement to moves now under way in government, industry, and scientific circles to create a layman's nomenclature for food chemicals. He complimented Governor Brown's Special Committee on Public Policy Regarding Agricultural Chemicals for pointing out that agricultural chemicals are necessary to produce food crops in the quantities needed by the growing population and in recommending that public concern be allayed by informing consumers about the protection food processors give them in the form of safe and wholesome foods.

"We've had chemicals in our foods from the days of the drying and smoking of meat by the caveman; our human bodies are a combination of chemicals, but housewives are alarmed by the very word chemical, and excessively so when the nomenclature is incomprehensible to them. The true picture with respect to foods, the chemistry of foods and the use of chemicals in foods must be clarified," he stated.

As an example of lack of public information Mr. Hemingway cited a letter to Governor Brown's Special Committee from a consumer who urged the banning of all chemicals and especially "NaCl or sodium chloride." "She didn't know it," he said, "but that would have made her a suicide and a murderess, because, deprived of her essential table salt, she'd shortly have become ill, and soon dead, as would all her relatives and friends, and the whole of civilization."

The law today states that we must refer to additives by their common names, but in too many instances the common name is the scientific one, he explained. Therefore, government, industry and the scientific world should join hands to develop a common, understandable nomenclature, along with public understanding of the beneficial role of harmless chemicals in the production of our daily food, he stated.

Highlights of Mr. Hemingway's address were reported in a press release issued by the N.C.A. Information Division to 267 newspapers and 223 radio-TV outlets in California and to the local and national wire services and trade papers.

Executive Vice President Carlos Campbell also appeared on the Long Beach program, speaking to the canners on the subject of "Economic Security" and earlier, at Santa Barbara, on March 6, both men had addressed the meeting of the Canners League of California. Mr. Campbell analyzed the philosophy of the new Administration, pointing out that the economic concept displayed now by the "New Frontier" is a change from the premise of producing goods as needed to producing goods to create jobs. He warned that it is most likely to result in surpluses.

At Santa Barbara Mr. Hemingway expressed some of the viewpoints of the small canner, giving a talk somewhat along the lines of his speech of acceptance when elected President at the last Convention.

Recent Radio Publicity

Canned foods have received favorable comment on a number of recent radio programs.

Lee Murray, over station WJR, Detroit, on February 14, spoke of the safety of leaving food in the opened container. He referred to canned foods as "safe, clean; in fact they are done under much cleaner conditions, more sterile conditions, than you could possibly do at home."

The suitability of canned foods for fallout shelters was emphasized on Washington, D. C.'s Steve Allison show over station WWDC in an interview with a member of the Maryland civil defense staff. The dialog stressed the findings of the Nevada tests as to freedom from radioactivity, non-breakability, along with variety, storability, nutritive factors.

Variety, storability, convenience of canned foods were stressed in a radio dialog between Dora and Alfred McCann on New York City's station WOR.

Another McCann program, on February 13, pointed out that canned foods are popular at ski lodges at this time of year, and the dialog developed a number of advantages—economy, time saving, variety, safety, and storability. The program also got in a strong recommendation of the value of reading the label.

Iva Bennett, on her program "Listen to Nutrition," over station WNYC, New York City, recommended them as economical sources of vitamins in a script devoted to thrifty buying of foods.

Canners League of California

D. T. Saxby, manager of the California Division, California Packing Corporation, Berkeley, was elected president of the Canners League of California by the board of directors at its 57th annual meeting.

Peter M. Filice, president, Filice and Perrelli Canning Company, Richmond, was elected vice president.

Continued in office were M. A. Clevenger, executive vice president, and R. J. Marsh, secretary-treasurer.

Virginia Canners Association

H. H. Shockey of the National Fruit Product Co., Winchester, was elected president of the Virginia Canners Association at the 53d annual meeting. James E. Douglas, Douglas Packing Co., Inc., Nassawadox, was elected vice president.

E. S. Marshall, E. S. Marshall Company, Roanoke, was continued in office as secretary-treasurer, and Robert A. Harris, Jr., Cople Canning Company, Kinsale, was reelected assistant secretary-treasurer.

National Preservers Assn.

The National Preservers Association has reelected John S. Phillips of Puritan Preserve Co., San Francisco, as president. At the annual meeting the following vice presidents were elected: Alvin W. Crain, The Whipple Co., Natick, Mass.; William Martin, American Syrup & Preserving Co., Nashville, Tenn.; and L. Travis Wilkes, Colonial Mfg. Co., Inc., Oklahoma City, Okla. William E. Hanks, The Bama Company, Birmingham, Ala., was reelected secretary-treasurer, and Richard F. Curry, Washington, D.C., was continued in office as executive vice president.

USDA Acreage Guides

USDA acreage-marketing guides for 1961 suggest an increase of 4 percent in the 1961 planted acreage of vegetables for commercial processing. If realized, the USDA recommendations would result in plantings of nine processing vegetables totaling 1,561,400 acres compared with 1,499,500 acres planted in 1960.

Vegetables for commercial processing	Percent change from 1960 planted acreage
Beans, lima	
for canning	0
for freezing	0
Beans, snap	
for canning	− 5
for freezing	−10
Beets	+10
Cabbage for kraut [a]	
Corn, sweet	
for canning	+ 8
for freezing	− 5
Cucumbers for pickles	0
Peas, green	
for canning	+10
for freezing	+10
Spinach	− 5
Tomatoes	+ 5

[a] Included in recommendation for early fall cabbage (fresh market and processing). Total guide is minus 5 percent.

The USDA-acreage-marketing guides also suggest a 9 percent increase in the acreage to be planted to sweet potatoes; and reductions of 1 percent for fresh summer vegetables, 2 percent for fresh fall vegetables, and 4 percent for summer melons.

1960 Pack of Pimientos

(N.C.A. Division of Statistics)

Container Size	Units per case	1959	1960
		(actual cases)	
Tin:			
No. 4Z	24	716,285	854,464
No. 7Z	24	372,845	438,055
No. 14Z	24	36,561	30,031
No. 2½	24	100,693	113,619
No. 10	6	21,410	20,425
Misc.	..	1,379	1,098
Glass:			
No. 2Z	24	613,446	691,265
No. 4Z	24	304,804	366,272
No. 7Z	24	36,662	85,117
Misc.	..	756	687
U. S. Total		2,204,841	2,598,033

1960 Pack of Canned Okra

(N.C.A. Division of Statistics)

Style	1959	1960
	(actual cases)	
Okra, whole and cut	440,900	368,053
Okra and tomatoes and okra, corn and tomatoes	280,945	254,123
U. S. Total	721,854	622,176

Volume Feeding Management

Appearing in the March issue of *Volume Feeding Management* magazine is the article "Pies . . . new types suggest new uses" by Eulalia Blair, food editor. Included are dessert, vegetable and salad pies. Seven of the eleven recipes use canned foods.

Miss Blair features a photograph of Hawaiian Chiffon Cottage Cheese Pie from the N.C.A. Consumer Service Division. Of the pie she says, "Hawaiian Chiffon Cottage Cheese Pie is a light, fluffy version of the perennial favorite, cottage cheese pie. Two products of the Islands—pineapple and coconut—are responsible for this pie's exciting good looks and exceptional taste."

Other pies using canned foods are Spicy prune pineapple pie, pineapple chunks; Peach ginger pie, sliced peaches; Sweet potato pudding pie, pineapple; Cheese-topped tomato aspic in flaky herb shell, tomato juice; Fruited maple pie, fruit cocktail; and Blackberry cream pie, sliced peaches.

Everywoman's Family Circle

Two diet articles in the March issue of *Everywoman's Family Circle* magazine include a wide variety of canned foods in recipes and snack suggestions.

"Be diet-smart with these slim-down dinners" uses the following canned foods in recipes: crab meat, tomato juice, peach halves, whole mushrooms, strained baby food carrots, sliced mushrooms, diet-pack applesauce, diet-pack apricot halves, and diet-pack blueberries.

The article is attractively illustrated with nine color photographs.

Canned foods included in "Weight-watcher snacks—help yourself!" are condensed beef broth, tomato juice, mushroom caps and slices, and diet-pack fruit cocktail, peaches, apricots and pears.

1960 Pack of Cranberry Sauce

(N.C.A. Division of Statistics)

Container size	Units per case	1959	1960
		(actual cases)	
211 x 300 / 211 x 206 (6-8 oz.)	48	640,402	529,625
300 x 407 (15-16 oz.)	24	5,886,577	3,413,047
No. 3 cyl. (404 x 700)	12	298	.....
No. 10	6	323,067	273,211
Misc. tin and glass	..	137,765	27,783
U. S. Total		6,088,109	4,243,666

The American Home

Frances M. Crawford, assistant editor, featured canned mushrooms in her article, "Take A Can Of Mushrooms," in the February issue of *The American Home* magazine.

In addition to mushrooms, other canned foods included in the recipes are catsup, deviled ham, tomato sauce, pineapple juice, tomatoes and tomato paste.

The article is attractively illustrated with a two-page color photograph and six black and white photographs of the prepared dishes.

Look

"Pineapple," an article in the March 14 issue of *Look* magazine by Marilyn Kaytor, food editor, features canned pineapple in three of the four recipes.

Recipes using canned pineapple are Chicken With Pineapple, pineapple chunks; Tropical Stuffed Flank Steak, pineapple tidbits; and Spanish Dessert, crushed pineapple.

The article is attractively illustrated with a large color photograph.

Parade

Beth Merriman, food editor, featured canned foods in her article, "Spaghetti sauce packed with flavor," in the March 5 issue of *Parade* magazine.

Miss Merriman gives a recipe for spaghetti sauce using canned mushrooms and tomato sauce, and suggests its use with macaroni or other noodles of any variety. An antipasto suggestion includes canned pimientos, black olives, sardines, and anchovy fillets.

Poultry Used in Processing

(Agricultural Marketing Service of USDA)

	January 1960	January 1961
	(thousands of pounds)	
Young chickens	5,097	14,504
Mature chickens	13,591	20,684
Turkeys	5,723	10,667
Other poultry	3	2,941
Total	24,414	48,816

Beginning with October, 1960, data on poultry parts and fat used in canning are no longer available by class of poultry. Of 2,941,000 pounds reported as "other" for January, 1,884,000 pounds are parts, 933,000 pounds are fat, and 124,000 pounds are duck and other poultry.

Canning Crops Growers Attend Youthpower Congress

The N.C.A., as one of the 54 industry sponsors of the National Food Conference program of the American Farm Bureau Federation, took an active role in the Youthpower Congress in Chicago March 9-12.

Among the 400 delegates to the Congress were about 15 young canning crops growers, half of them national, regional and state winners of the 1960 Canning Crops Contest, sponsored by N.C.A. jointly with the National Junior Vegetable Growers Association.

The Canning Crops Contest is a nationwide annual competition in which boys and girls compete for awards on the basis of their skills in producing a fruit or vegetable crop which is purchased by a cannery; the know-how with which they report on their work; and their participation in civic activities. The N.C.A. and its canning industry members support the contest for the purpose of encouraging youngsters to learn by doing; to add prestige to the role of the grower in the canning industry; and to stimulate interest among the youth in agriculture and particularly horticulture as a career.

The following boys were active in the several panels and discussion groups scheduled during the three-day conference, which dealt with juvenile nutrition and with the food industry performance, from farm to table:

Alvin W. String, Jr., 19, Harrisonville, N.J., the 1960 national champion, who grew nine acres of tomatoes for the California Packing Corporation plant in Swedesboro, N.J. His net profit was $2,333.10. Charles B. Shuman, president of the American Farm Bureau Federation and general chairman of the Youthpower Congress, congratulated young String on his outstanding performance at a special breakfast of canning industry participants held during the Congress on March 9.

Richard D. Arnold, 17, Janesville, Wis., the 1960 Central Regional champion, who grew 19.9 acres of peas for Libby, McNeill & Libby, with a net profit of $1,214.99.

John Kruepke, 16, Jackson, Wis., the 1960 Wisconsin champion, who grew five acres of beets for Libby, McNeill & Libby. This was his second straight year as Wisconsin champion.

Ray Matthees, Goodhue, Minn., the 1960 Minnesota champion, who grew 8.9 acres of sweet corn for Libby, McNeill & Libby, with a net profit of $457.37.

Leon B. Meyer, Leipsic, Ohio, the 1960 Ohio champion, who grew 1.5 acres of tomatoes for Libby, McNeill & Libby, for a net profit of $587.92.

John Pohl, 17, La Moille, Ill., the 1960 Illinois champion, who grew four acres of peas for the California Packing Corporation, with a net profit of $334.

Robert DeBoer, 13, Chicago Heights, Ill., who grew an acre of tomatoes for Campbell Soup Company, with a net profit of $381.38.

Ronald Hirokawa, 15, North Wales, Pa., a Campbell Soup Company youth grower winner.

Ronald A. Meier, 15, Perrysburg, Ohio, an outstanding tomato grower for the H. J. Heinz Company.

James C. Meyer, 19, Napoleon, Ohio, who grew 1.1 acres of tomatoes for Campbell Soup Company, with a net of $467.59.

Paul L. Nofziger, 16, Archbold, Ohio, who grew three acres of tomatoes for Campbell Soup Company, with a net of $428.63.

Karen Pickford, 15, Delta, Ohio, an outstanding tomato grower for the H. J. Heinz Company.

Rodney Eugene Rainwater, 14, Rochelle, Ill., who grew an acre of tomatoes for Campbell Soup Company, with a net profit of $270.13.

Lawrence Sons, 15, Chicago Heights, Ill., who grew two acres of tomatoes for Campbell Soup Company, with a net profit of $593.05.

Russell J. Walton, 14, Vincentown, N.J., who grew an acre of tomatoes for Campbell Soup Company at approximately $135 net profit.

Attendance of these youths in Chicago was hosted by the canning firms for whom they grew their crops.

Participating in the adult conferences of the program were:

From the N.C.A.—Milan D. Smith, Executive Vice President-elect; and Nelson H. Budd, Assistant Secretary and Director of Information.

From the California Packing Corporation—Milton E. Brooding, Director of Industry Relations, San Francisco; and Harold T. Myers, Assistant Division Agricultural Services Manager, Midwest Division, Rochelle, Ill.

From the Campbell Soup Company—Harold R. Collard, Director-Agriculture, Camden; Peter S. Thran, Agricultural Supervisor, Chicago; Phillip Paarlberg and John Klemm, Chicago fieldmen.

From Gerber Products Company—James Beckering, Sales Coordinator; and Mrs. Evelyn McCormick, Nutritionist-Home Economist.

From the H. J. Heinz Company—Mr. and Mrs. Walter Bandeen, Ohio contract Crops Manager, Bowling Green, Ohio.

From Libby, McNeill & Libby—C. E. Bailey, Agricultural Production Manager, Chicago; Robert Frey, Rochester, Minn.; and Miss Jo Ann Schurpit, Director of Home Economics, Chicago.

The N.C.A. also handled a publicity program during the Youthpower Congress, issuing press releases and photos of the canning crops youngsters to their home town newspapers and to the farm journals.

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